



Welcome to Tsala

We are delighted to welcome you to an intimate dining experience.

Tsala invites you to start with canapés and enjoy a selection of wines from our award-winning wine list.

The Tsala Chefs would like to take you on a culinary journey with their African inspired menu. They strive not only to use the freshest local produce, but to ensure that their creations can be paired with the perfect wine.

End your evening with a dessert or selection of local cheeses and we trust that you will have a memorable dinner with us here at Tsala Treetop Lodge, "the elevated resting place".

STARTERS

Mozambican Prawns	115
Served with a homemade peri-peri sauce	
Scallops	110
Succulent scallops, fresh apple salsa and crispy bacon	
Brandy Cured Kudu Carpaccio	105
Served with thyme infused mushrooms, pickled onion leaves, radish, smoked paprika aioli and parmesan shavings	
Butternut Risotto (V)	90/145
Roasted butternut, toasted sunflower seeds, rocket, parmesan and pine nut salad	
Beetroot Tarte Tatin (V)	110
Baby beetroot in a puff pastry shell, white goats' cheddar & honey and drizzled with a Dijon mustard yoghurt	
Chef's Soup of the day (V)	80
A seasonal vegetable soup and served with a slice of home-made seed loaf	
Roasted Vegetable Salad (V)	110
A medley of seasonal vegetables served on bed of cous-cous	
Tsala Salad	85/155
Biltong, sun-dried tomato, julienne carrots, cucumber, avocado, shaved mature cheese on a bed of crisp salad leaves, dressed with balsamic reduction and house vinaigrette	

MAINS

Grilled Beef Fillet	255
pumpkin and coffee puree, sauté new potatoes, exotic mushrooms, wilted spinach, beef cheeks balls and red wine jus	
Slow Roasted Lamb Rib	220
Served with crushed new potato, pea and mint puree, caramelized onion and sautéed vegetables	
Springbok Potjie	195
Deboned braised springbok leg served with truffle "krummel" pap, tomato and red onion chutney	
Twice Cooked Pork Belly	190
Served with a roasted cauliflower puree, cumin carrots, corn and a cider jus	
African Style Chicken	165
Chicken thigh accompanied by dried Apricots, lemon and coriander, couscous salad and chimichurri yogurt	
Chicken and Prawn Curry	190
Organic chicken breast and prawns in our secret curry sauce, served with almond and fennel rice, tomato and onion salsa and roti Also available as a Vegetarian option	
Pan Roasted Line Fish	235
With herb crushed potato and grilled asparagus dressed in a lemon velouté	
Sweet Peppadew Gnocchi (V)	155
Served with grilled Danish feta, toasted seeds, peppadews, herb butter, rocket and parmesan	

DESSERTS

Nougat Parfait	80
Homemade naartjie marmalade with an almond praline	
A trio of Sorbets	85
Accompanied by seasonal fruit and berries	
Cape Brandy Pudding	85
Pecan nuts and a brandy crème anglaise	
Apple & Pear tart	87
Served with a lavender sorbet and home-made butterscotch sauce	
White Chocolate mousse cake	95
With a blueberry glaze and orange sorbet	
Dark Chocolate Fondant	96
Served with Amarula ice cream and a chocolate cigarillo	
Garden Route Cheese Board - plated for one or to share	89/150
Served with fruit, crackers, preserve	

Artisan TRUTH Coffee

Cappuccino	- deep, dark & twisted blend	28
Flat white	- deep, dark & twisted blend	28
Espresso	- single origin India	28
Americano	- single origin India	26
Macchiato	- single origin India	26
Decaf	- antithesis blend	26

TEA

Rooibos Tea, Green Tea, Mint Tea, Camomile, Earl Grey	25
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